



### Coteaux de Béziers IGP | Vintage 2022



#### Varieties



#### History

This range is an invitation to a "Jardin des Charmes" (a charming garden): light color, bright, bursting with flavors and ample aromas for a romantic finish. Taste and fall under the spell of this refined cuvée.



#### Soil

Limestone-clay

Rigorous parcel selection by tasting the berries in the vineyard, to determine the optimum date for harvest at full ripeness of each grape variety.



#### Vinification

Harvested from 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.

Direct pressing, separation of the last pressed juices.

Settling, stabulation of the deposits for 8 days.

Fermentation at low temperature.

Ageing 2 months on fine lees. Ageing in vats.



#### Tasting

Delicate, elegant and gourmet wine with floral notes, wild peach, apricot and mango aromas. Very nice balance combining fineness and complexity.



#### Food pairing

Serve with fish dishes like red mullet filet, tuna steak, or an exotic meal such as Asian style grilled vegetables



#### Awards

**Gold** - Concours des Vinalies Occitanie 2023

**Gold** - Concours Gilbert & Gaillard 2023



Non contractual picture

Alcohol: 13% vol.